

# Chocolate Cherry Nut Chews

Makes: 96 Servings

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Ingredients	Weight	Measure
Butter or margarine, softened	8 ounces	1 cup
Sugar, granulated	1 pound 12 ounces	1 quart
Eggs, slightly beaten	14 to 16 ounces	8 eggs
Vanilla extract		1 tablespoon 1 teaspoon
Buttermilk biscuit baking mix	1 pound 5 ounces	1 quart 1 cup
Dried tart cherries	1 pound 2 ounces	

## Nutrition Information

Nutrients	Amount
<b>Calories</b>	<b>160</b>
<b>Total Fat</b>	<b>9 g</b>
Saturated Fat	3 g
Cholesterol	23 mg
<b>Sodium</b>	<b>105 mg</b>
<b>Total Carbohydrate</b>	<b>21 g</b>
Dietary Fiber	1 g
Total Sugars	N/A
Added Sugars included	N/A
<b>Protein</b>	<b>2 g</b>
Vitamin D	N/A
Calcium	N/A
Iron	N/A
Potassium	N/A

N/A - data is not available

Semisweet chocolate morsels	1 pound 8 ounces	1 quart
Nuts, chopped	1 pound	1 quart

## Directions

1. Beat butter in large mixer bowl on medium speed 1 minute, or until creamy. Beat in sugar, eggs and vanilla on low speed until well combined, 1 to 2 minutes.
2. Stir in biscuit baking mix on low speed until well mixed, about 1 minute.
3. Fold in cherries, semisweet morsels and nuts on low speed just until blended.
4. Spread evenly in 2 (12 x18 x 1-inch) greased half sheet pans. Bake in preheated 350 degree F. standard oven 25 to 30 minutes, or until wooden pick inserted in center comes out clean. \*\*Note: may be baked in 1 (18 x 26 x 1-inch) full sheet pan.
5. Cool in pan on wire rack.
6. Cut 6 x 8 into 2-inch squares.

## Notes

### Serving Tips:

Store, tightly covered, at room temperature for up to 3 days.

### Additional Tips

Variation: Substitute white chocolate chips for semi sweet

morsels.

**Source:** Cherry Marketing Institute